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INTERNATIONAL DESSERT & PASTRY SPECIALTIES



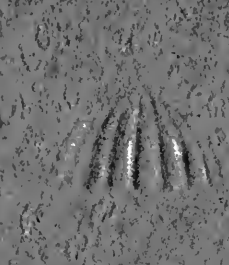
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FAMOUS CHEFS
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INTERNATIONAL Dessert and Pastry Specialties

of the

WORLD FAMOUS CHEFS
United States
Canada
Europe

The Dessert Book

From the

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Compiled and Edited by
A. C. HOFF

Los Angeles, Cal.
International Publishing Co.
1913

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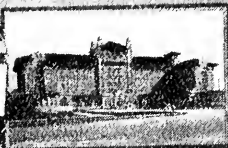
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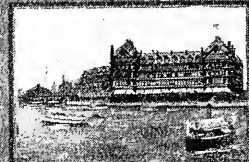
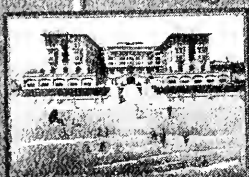
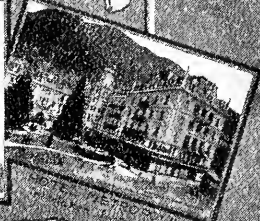
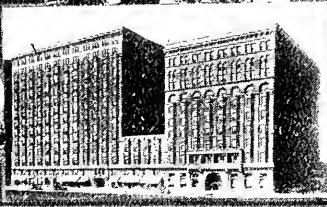
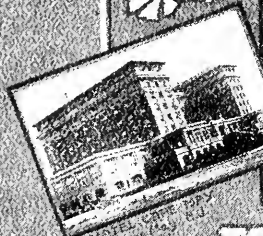
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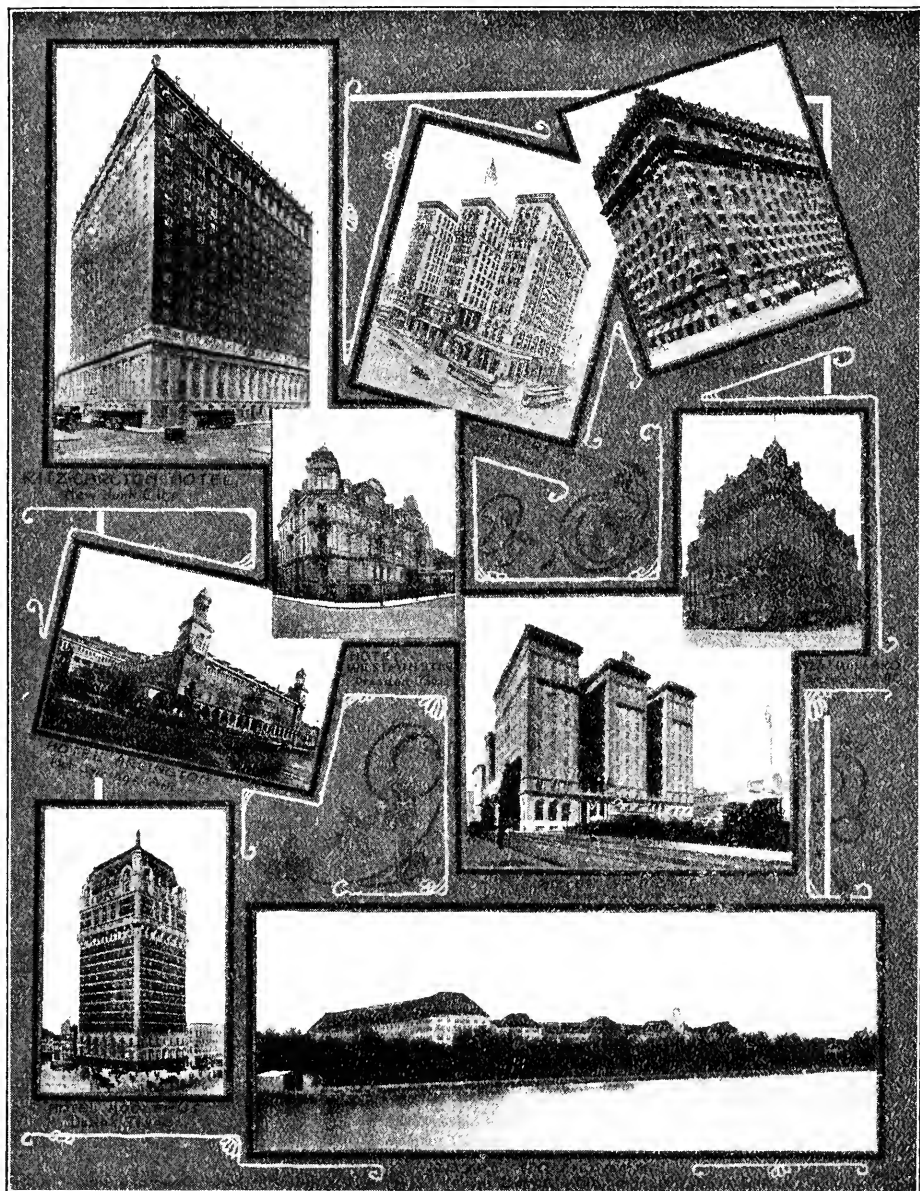
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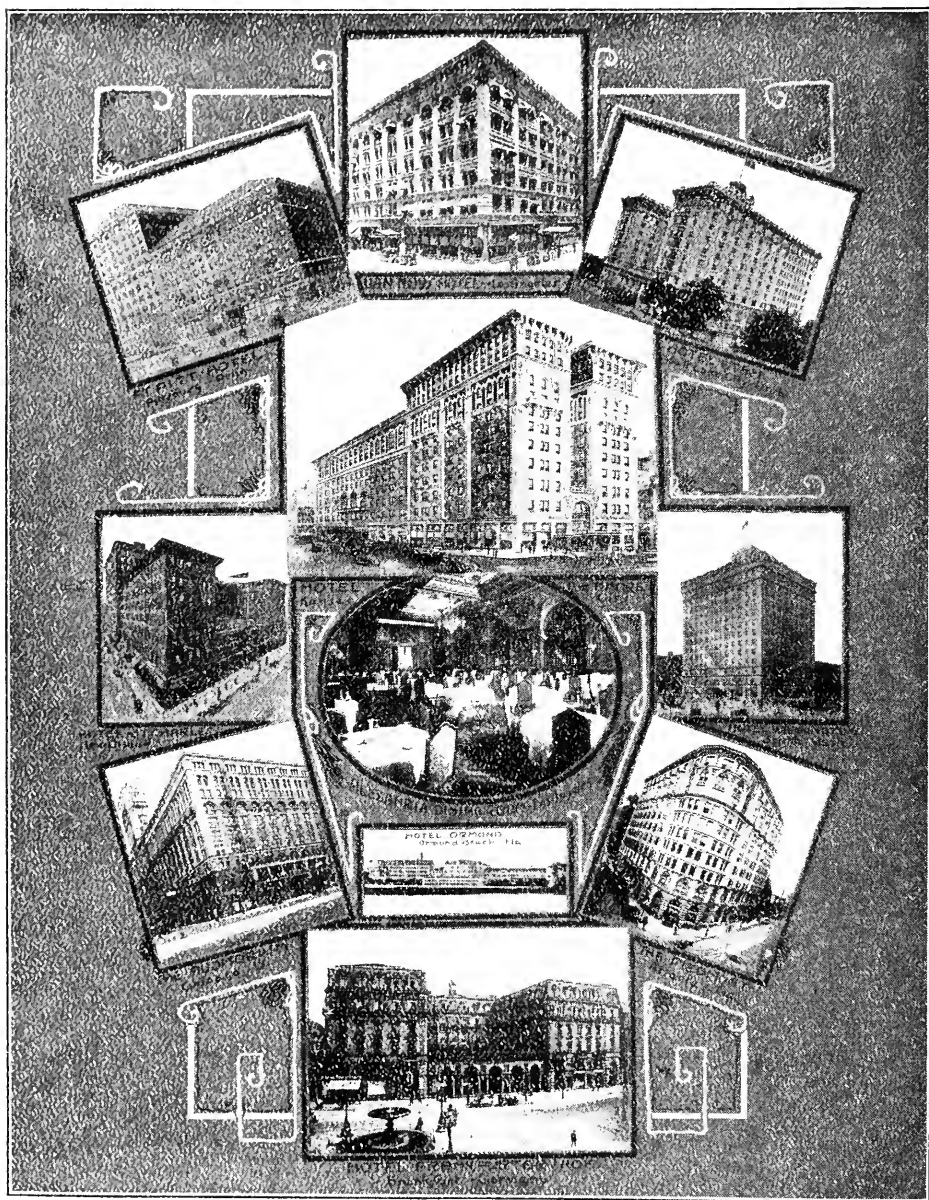


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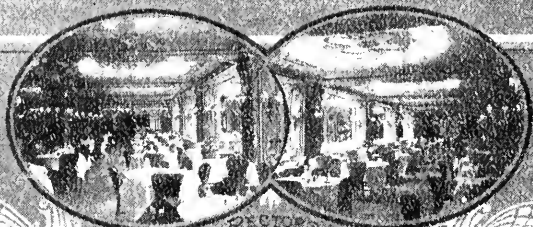


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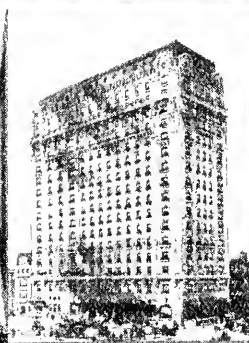
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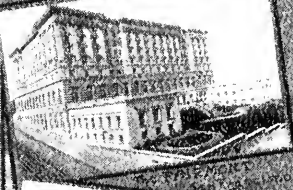
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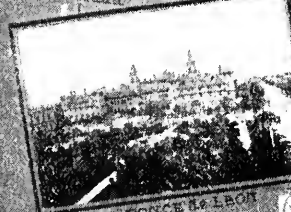
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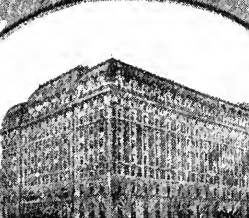
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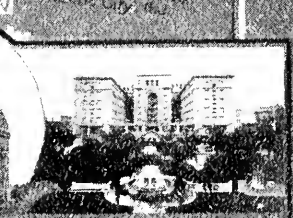
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PREFACE

In presenting to the public this book on INTERNATIONAL DESSERT AND PASTRY SPECIALTIES we feel that we are presenting the most complete authoritative and up-to-date book ever prepared on the subject. The contributors being the finest chefs in the United States, Canada and Europe insure every recipe shown as right. These world famous chefs have given us their special recipes and they have made the explanations so plain and so complete that any one can readily understand them.

The great chefs who have prepared these recipes for us have all made cooking their life work and have been apprenticed under the finest and most practical teachers in the culinary lines in this country and abroad.

A large portion of the copy has been translated from the French. The finest chefs are generally the French or Swiss. They are not literary men; their language is not flowery, but we know that even with the difficulty that exists in expressing in English many of the French terms that the work as a whole will be easily understood and greatly appreciated.

This is the first time in history that such a wonderful collection of recipes have been made obtainable for general use. These men are giving, in these recipes, their "professional secrets." The calibre of the men who have prepared these recipes is great and represents as much as the great masters in other lines of the world's work. Napoleon Bonaparte was a great general; Shakespeare, a great author; George Washington, a wonderful statesman; and Thomas Edison, a masterful inventor;—but we feel that the master chefs represented here are to be considered just as great and doing just as much of the world's work as any of the famous men we have all been taught to revere and respect.

The International Cooking Library, covering in ten volumes, every conceivable part, section or angle of the cooking question makes it possible for any one who will follow these recipes to be an expert cook. The great masters who have prepared these recipes have spent their



THEIR CHEFS-OUR CONTRIBUTORS



lives studying and experimenting and are giving in these recipes their best ideas and suggestions. These are dishes of the millionaires and the most particular epicureans.

We feel that this set of books is presented to the public at just the opportune time. All people are beginning to realize that there is really no more important art than cooking and this should be so; for what should be considered more important than what we eat? The best health insurance is having the right kind of foods, properly prepared. A man is at his best only when he is in robust health and nothing will undermine a person's constitution so quickly as poor food. The best dishes and the sure and absolute recipes for making them, are contained in this wonderful set of books. All the copy is from authorities just as positive and just as sure in this line as the noted Blackstone was on legal lines. We picked the best chefs in the world; we would accept copy from no others.

A careful study of the recipes and careful application of the directions for same is all that is necessary to produce the results that have made these men famous.

In the presentation of this book, we wish only that space would allow us to mention and pay courtesy to the many men who have assisted us in the various departments, copy preparation, translation, and editing, also the courtesies rendered by the managers of the world renowned hotels whose chefs have been our contributors.

INTERNATIONAL PUBLISHING COMPANY



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Lecture on Dainties---Desserts

By

Emile Bailly, Chef de Cuisine

Hotel St. Regis, New York City

[This is translated from the French, and we ask the reader's indulgence in the English wording as it is almost impossible to give French meaning by the use of English terms, particularly on this subject.]



EMILE BAILLY,

CHEF DE CUISINE

HOTEL ST. REGIS

New York City, N.Y.

Mr. Bailly prior to coming to this country served in the very best hotels in Europe. He left the Grand Hotel of Monte Carlo, France ten years ago, to come to New York and open the St. Regis.

DAINTIES

"The work and the right to be man—and man is as necessary as the sun is to nature."

I like to make myself agreeable and useful to the subject that I have proposed to treat. Unfortunately I am no more orator than literary man and my prose and my words have nothing of brilliancy; also I ask the indulgence of the auditor and readers. This subject does not appear very much at first glance; despite all that it is all a seance and poetry for the eyes, a delight for the "Palace of Dainties." The word itself is already charming the unfinished without a limit; like music, like poetry, it has its fundamental rules which under the transgressor to find the daintiest and most exquisite that come out of an artist's hands, although the idea, the taste and I don't think I say too much if I call it the genius of the creator of these small marvels, who multiplies and improves them every day. Their place is everywhere, but they are in want of ordonation; it is not their volume that elevates

them, but it is their delicacy, their modest and refinement of composition. They, like the birds of the forest, the flowers in the prairie and like their sister of modesty, "The Violet," in color and perfume, are forms of endless limit. Look at the sumptuous buffet,



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modest like well behaved little girls neighboring with the pheasant with its noted plumage, decorated; the lobsters in cardinal robes, like aerobats clinging to a flower bedecked bar. In spite of all this do you wish for a prettier scene? Enchanted by the tunes and movements of the waltz looking at you invitingly so to say— taste me, I am exquisite.

Has the "Dainty" not the most unthankful place in a dinner? Of course, at times she is dished up on the table on a golden platter or antique china. They are always the last served. It is their gentleness, their engaging expression, their goodness that makes them to be forgotten in the palace already criticized; through the excellency of viands, also that of wines, which are perfect and desirable. They are generally more appreciated by the ladies who are gourmands and gourmets. Nature has created them to be delicate, not only bodily but for taste, as a woman is not complete if she does not like sweetness and refined dishes.

If the dainties were like the serpent that lost our first mother, Eve, take for granted that our father, Adam, would not have complained. When one reads the works of our predecessors one encounters the side of the simple idea, the genial side which slowly but surely advanced to the perfection attained today.

The honey is the first of all the sweetnesses and always will be appreciated; still nowadays lots of honey is used for the making of pastries, but to talk about this would lead me too far into the subject of confectionery and it would not be any more a talk, but a book which should be written. "Talking About Honey,"—I remember a story that dates back before the flood. It is one of the rare tales that has been handed down to posterity until it reached us. It is reviewing the time elapsed and you will surely be a little bit surprised as its reflection will show you that it is only natural. Everybody knows that the bear is fond of honey, and that his gluttony is what makes him steal, the discovery of which gives us the birth of the "Pastry", the mother of the "Dainties". Yes, despite his heavy steps and little refined manners, the bear is an epicurean. Of course, this will not tell you the story, but there you are. Once in some part of the world there was a family composed of father, mother and several children, especially a gentle little girl, and they were trying to settle somewhere. One day



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the father returned from a hunt with a wounded bear which he kept because it was young and inclined to be sociable and showed a certain amount of affection, particularly toward the little girl who looked after it and fed it with fruit and herbs. When his wounds had healed he went out to hunt and returned often with his snute full of honey and fragments of the comb. By making motions with his head he tried to make the girl understand that he wanted her to taste. She understood and what a joy of delightful flavor of honey it was. It was a newly added flavor of dame nature to the family.

The pastry cooking has made wonderful progress ever since. The lubber of a bear has taught and his gluttony given birth to the grandmother of the delicate dainties. I am now coming back to my subject again to give you technical explanations concerning the confectionery of the gentle "Bon Bons" that we so dearly love. As I mentioned before the variety is inexhaustible and all it needs is sugar, eggs, flour, almonds, hazelnuts, walnuts, cocoa, fruits, perfumes and colors.

Now what have we learned from all this? Is it necessary to know without any actual experience which guides us and also permits us to make all these mixtures of master hands and do it with judgment? Also is it necessary to know how to manipulate the style of well reasoned "bon bon of acquaintances," also the years of experience and above all the taste?

Daily, new names are created. It is the necessity of change, but friandines (dainties), the characteristic word which the French language gives us so rich in the sphere of gastronomy, especially the interpretation of terms, despite the great vanity, but it is what we term as "mignon" or "neat." In reviewing a world composed of names, flowers, marquises, duchesses, artists, poets, musicians, famous warriors and ambassadors, one has an epoch, a real encyclopedia of the past and present to dream of. Why do these names tell you the reason of that application as culinary terms? Well that is very simple, as each epoch knows the taste of those whose names are used or the preference of the name to celebrate an anniversary or to honor a host of etiquette. If one would want to trace and review all these names it would comprise the whole history. The table of diplomats, is it not worth while to preserve their names in honor of their everlasting taste? The squires don't exist any more and their kitchens and cook-



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ing has been changed. But even since one smokes at the table and the ladies join the men, the good table and good manners have been revised. I will not go too far away from my subject but will simply state the fact that time will judge, but it is no credit to a good education to smoke at the table and that the rule of the woman is so beautiful it should never change.

See the modest and gentle "Dainty", is she jealous of the fat fillet of beef or stuffed turkey? Why? Because she knows her place and duty. Sometimes these things give people lessons in moderation, if this is the case. If you will kindly search through this point of my conversation you will see how many terms are just and of actuality. When you nibble on these delicious dainties, their quality is a delight to a badly balanced mind. Some day, perhaps, some one will tell you that in order to be up-to-date you will have to eat the desserts with the soup as any amount of abnormities are committed nowadays, but they don't surprise me a bit. How many of our predeceasing gourmets would be happy to review the changes as we have the chance to; the progress of time, the accomplishment of the art of eating or of knowing how to eat.

It is very sad to state that the question of eating and drinking has arrived at the point where it injures the health of the most robust, not permitting him to sacrifice a little time to spend at the table.

I think I can hear the murmurs of the stomach that bears the secret of King Midas. The poor fellow had donkey's ears. With me it is not the same that Zephir brought me; he said to me, "Friend, this is the fashion; come in time to eat." This is the horror of the twentieth century. I have a certain evidence but only as far as my fabrication of dainties is concerned. This is my part of the menu, but a menu complete is from the "Hors d'oeuvre" (relishes) to "Dainties." How many have I seen lost for the want of waiting? The cold kitchen has the patience and knows how to wait without changing its humor and remain serviceable to the opportune moment.

I have seen many ladies that flattered me, especially on account of my proteges the "delicious dainties." If you will remember in only one instance I told you that I would explain to you through the menu the manipulation of these good little things and despite all I have continued by babbling. Excuse me, perhaps I am not modest enough, but



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it seems that you are paying a sustained attention to my conversation. I am glad to say that I am pleased with that and it is the atmosphere of sympathy that makes me talk so much.

I am amidst another life full of impressions. For me to take my first step into the public seems like a big hall with lots of open windows, the sun and the air striking me. How much I regret not being able to find words strong enough to express my appreciation of having the good fortune to serve you. I hardly think that a second opportunity will offer itself to me;—to be able to tell the whole world the sentiments of those who make these “delights of the palace.” We are also artists like the great master painters, musicians, composers and other artists. We make something out of little. Like masters of old we are happy to leave our masterpieces of work with pleasure; only to start over again tomorrow. I also believe that we want courage and will power to accomplish our daily tasks. These are the difficulties that represent more or less of the artist's soul, the different sensations, inexplicable, as seen by the soul's eyes and dreams during sleepless nights, searching for the realization of the dream. It is an error of belief that artists are only seen on the stage. That is just where you find the smallest number. It is nature that created the artist, born with the sentiment which is voluntarily developed without effort and pierces through all acts of life. This is the greatest sensibility, invisible, which guides you by nature to your planned destination. To help, not any more than to reproduce, as nature is the artist of excellency, unimitable, but to us makers of good things, gives her aid to accomplish the deeds of the most delicate and finest art. She gives us the good sense to utilize her products so numerous, and to accomplish confectionery without discarding her laws. Through her wisdom she has foreseen each country, its products, concordant its climate with its habitants, to give us health and strength, which create wealth and permit a happy life. Our art is one of luxury, but indispensable. As long as humanity will act in good faith, its future is to be congratulated, that every one of us will have sufficient to satisfy the stomach that digests well, giving a clear brain and a good sociable character. See those ill-tempered people who are dissatisfied with themselves,—search for the cause of it. It is their shattered, decayed stomachs, not the bad cooking or the bonbons.



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Look at the ostriches eating stones and other indigestible things and they have, in spite of all, pretty good humor. I would be happy if I could write a few lines on "How to eat and drink and appreciate good bonbons," which through the quality, fineness and purity of the merchandise used, are digestive; but one must know how to choose, as it is not quantity but quality that counts.

Take bonbons that you see in the shop windows, sold for little, they are bad, very bad, carrying germs of all descriptions, disorganizing the system. Therefore choose quality before quantity. Now we have arrived at the technical. I will give you the necessary recipes of the confectionery of dainties, that is, pastries, meringues, creams, etc., with which it is possible to make an unlimited quantity of dainties which are followed by corresponding recipes of principals before mentioned. I hope that what follows will be sufficient to make those forget, who have found the entry of the matter too long.

FOURS GLACES AU PARFUM DES FLEURS, NOYANT FRUITS ET LIGNEURS

(Dainty cakes flavored with flowers, nuts, fruits or liquors)

This variety of dainties is very simple and excellent. Take genoise biscuit cut in cubes the size or thickness of a thumb (inch), spread with a butter cream the same for glazing or frosting. That is to say a dainty a la Rose must be flavored with essence of roses, also colored accordingly. Put in small paper cases and a crystallized rose petal on top, the same with violets, etc. The latter mentioned must be caramelized before placing on top of dainty. Same way with liquors or cordials. For fruit flavors use marmalades of respective fruits frosted with clear frosting and little fruit paste on top. As I said in my conversation, cut in cubes, because it is the most economic way for several reasons, especially when one desires the dainties not too sweet. Supreme the cream in butter, flavor slightly with the liquor or cordial and glaze simply with corresponding flavors.

GENOISE OR GENOA CAKE

Mix in a basin, one-half pound sugar, grated peel of one lemon, four eggs, one-half pound sifted flour, small pinch of salt; melt one-



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half pound of butter, pour into paste and mix thoroughly with a wooden spoon. Put in a buttered oblong mould and bake for three-fourths of an hour; turn it out and let cool.

BISCUIT PASTE

Beat ten eggs firm and smooth and add gradually one pound of sifted powdered sugar, grated peel of one lemon and beat the mixture very hard; then take one-half pound of potato flour or fine wheat flour and stir it in lightly and slowly. It must be baked immediately. Have a very thin tin ready to bake. No other cakes require so much care in baking; have the oven even and very hot top and bottom. sprinkle with grated loaf sugar before putting in the oven.

BISCUIT OR LADY FINGERS

Rub one-half pound of butter into three pounds of flour previously mixed with one-half pound of castor sugar and about thirty drops of essence of lemon. Mix all ingredients with milk, to a firm dough and put this in a cloth for a half hour to settle before using. At the end of the half hour beat with rolling pin until smooth, then roll out thin and place on an oiled baking sheet in a hot oven until light brown.

FOURS GLACES IN FONDANT BLANC (Vanilla) FOURS WITH WHITE FROSTING (Vanilla)

OGIVE (Pointed Arch)

Two layers of biscuit with chocolat butter cream between; garnish with a half almond on top.

CROIX-ROUGE (Red Cross)

On a macaroon foundation, raise in part egg shape, your butter cream, almond flavored; decorate with maraschino cherries quartered and glaze with transparent frosting.

SARDOU

Chocolat biscuit with anisette-butter cream, decorate with fine lines of apricot jam or marmalade and sprinkle with pistache powder.

BERGAMOTTE (Bergamot Pear)

On a square slice of biscuit mount in meringue the shape of a



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pear, glaze with reddish transparent frosting; imitate the leaf with butter cream.

FRAMBOISE (Raspberry flavored)

Make two shells of biscuit, fill with raspberry cream, put same together and decorate with white frosting.

BOSSULT (Hunchback)

Cream puff paste, filled with acidulated maraschino cream; decorate with halves of pistache.

EPINIERE

Tartlets of sugar paste filled with pieces of chestnuts, glazed with kirsch (Cherrystone Cordial) frosting.

ODALISQUE

On a round biscuit foundation mount in a twisted manner, chocolat cream of butter and glaze.

FOURS GLACES, GLACES AU FONDANT ET GLACAGE A L'EAU FROSTED FOURS, GLAZED OR FROSTED WITH WATER FROSTING

ROSITA

Moulds of sugar paste filled with strawberry cream glazed with rose-frosting and sprinkled with fine pistache.

LA PRINTANIERE

Mould of sugar paste filled with Cognac (brandy), cream of butter, a brandied cherry on top and kirsh frosting.

CECILIA

Take several layers of Carlsbader oblatten or Nabiscos fill in between the layers, praline cream glaze with chocolat frosting and sprinkle chopped roasted almonds over top. Decorate with chocolat foundation called "Pischinger Waffeln."

L'ABEILLE (The Bee)

Pyramid shape of meringue, filled with strawberry butter cream frosted with rose frosting.



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MONT BLANC

Macaroon foundation—chopped candied fruits soaked in Rock Rum, glaze with light colored frosting; have it in the shape of a rock.

DAME DE CARREAU (Queen of Diamonds)

Two layers of almond biscuit in between praline chocolate cream, decorate with quince jelly.

CANTALOU (Cantaloupe)

On a chocolat biscuit foundation mount a ball of strawberry butter cream, glaze in yellow; cut with hot knife, decorate with chocolate foundation.

GONDOLE (Gondola)

Mould of sugar paste; fill with chopped candied fruits which have been soaked in Curacao; rose frosting.

BOURGUIGNONNE (Burgundian)

Shell of cream puff paste filled with raspberry butter cream; white frosting; rose leaf decoration.

DELICES (Delights)

Shell of biscuit filled with raspberry jelly; decorated with apricot preserves colored reddish, caramelized.

L'ABRICOTINE

Shells of biscuit filled with apricot marmalade with rum; decorate with caramelized marmalade.

BORDELAISE

Shells of biscuit filled with jellied orange punch, decorate with caramelized apricot marmalade colored red.

THEODORA

Foundation of raspberry biscuit, stuffed with raspberry butter cream; kirsch white frosting; chopped pistache.



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COEUR D'ANGE (Angeles Heart)

Two layers of sponge cake; praline cream of butter; decorated with vermicelli and green almonds.

DAME DE TREFLES (Queen of Clubs)

Foundation of chocolat biscuits, clover leaf shape; fill the two layers with strawberry cream of butter; white frosting; chopped pistaches.

FOURS GLACES AU CHOCOLAT

(Frosted fours with chocolat)

Meunier No. one (Miller). On a round Genoise foundation mount in the shape of a Miller's cap of chocolat cream of butter and decorate top with one half almond.

L'ESPERANCE (The Hope)

Two layers of chocolat biscuit filled with praline cream of butter, frosted and sprinkled with chopped pistaches.

LA BERLINOISE

Two layers of Berlin paste; fill with vanilla cream; decorate with Angelica and maraschino cherry.

LE DELTA

Two layers of light biscuit; fill with pistache cream of butter, a little kirsch. Decorate with one-half roasted almond.

L'JOYLE

Two layers of almond biscuit, cut round, fill with maraschino cream of butter. Decorate with half pistache.

PETIT MARQUISE

Two layers of biscuit filled with cream of butter pralines, with rum; decorate with rose colored almond paste.

PATTI

Two macaroon shells filled with almond cream of butter; decorate with one-fourth roasted candied almond.



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L'ODALISQUE

Two half moonshaped layers of chocolat biscuit; raspberry cream of butter; decorate with chopped pistache.

CHATELAINE

Two round shaped layers of hazelnut biscuit, filled with kirsch flavored hazelnut cream of butter. Decorate with white filberts.

MOKA

Two round shaped layers of biscuit filled with coffee cream of butter; white frosting.

LA TURQUOISE

Two pomponette shells (turban like) filled with chocolat cream of butter and small piece of Nougatin; chocolat frosting.

LA TARANTELLA

Two rough shells filled with filbert cream of butter; no decoration.

LA COCOTTE

Two oval shaped macaroon shells filled with pulverized macaroon cream of butter. Decorate with streaks of chocolat.

JOSEPHINE

On a square cut chocolat biscuit, mount a chestnut with maraschino flavored purre of chestnuts.

BOULE DE NEIGE (Snowball)

Two half round shells filled with chocolat cream of butter, roll in chocolat vermicelli.

GOMMEUSE

Small moulds of sugar paste, filled with pieces of chestnut; maraschino frosting.

ALVIRA

Moulds of sugar paste filled with praline cream of butter, decorated with one-half white almond.



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MATHILDE

On a macaroon as a foundation, mount coffee cream of butter in pyramid shape; decorate with one-half cherry and angelica.

COMPOSITION OF "PETIT FOURS" (Small Cakes)

(Glazed or Frosted)

GENOISE OR GENOA CAKE

Mix in a basin, one-half pound sugar, grated peel of one lemon, four eggs, one-half pound sifted flour, small pinch of salt; melt one-half pound of butter, pour into paste and mix thoroughly with a wooden spoon. Put in a buttered oblong mould and bake for three-fourths of an hour; turn it out and let cool.

BISCUIT PASTE

Beat ten eggs firm and smooth and add gradually one pound of sifted powdered sugar; grate peel of one lemon and beat the mixture very hard; then take one-half pound of potato flour or fine wheat flour and stir it in lightly and slowly. It must be baked immediately. Have a very thin tin ready to bake. No other cakes require so much care in baking, have the oven even and very hot top and bottom, sprinkle with grated loaf sugar before putting in the oven.

BISCUIT OR LADY FINGERS

Rub one-half pound of butter into three pounds of flour previously mixed with one-half pound of castor sugar and about thirty drops of essence of lemon. Mix all ingredients with milk, to a firm dough and put this in a cloth for a half hour to settle before using. At the end of the half hour beat with rolling pin until smooth, then roll out thin and place on an oiled baking sheet in a hot oven until light brown.

GENOISE

One pound sugar, one-half pound flour, one-half pound corn-starch, one-half pound melted butter, eight yolks of eggs, twenty whites of eggs.



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BISCUIT FRAMBOISE (Raspberry Cakes)

One pound sugar, one pound flour, three-fourths pound butter, twenty yolks of eggs, ten beaten whites of eggs, one-half pound of raspberry jam with the seeds, vanilla.

The "Genoise Paste" is filled with butter-cream, marmalade, pastry-cream, chopped fruits, different Cordials; cut in different shapes; frosted according to the flavor of the cream fillings, for instance: white, pink, red, green, yellow, orange, violet or purple, coffee, chocolat. In order to obtain a brilliant gloss, have the frosting slightly warm, almost cold.

GENOISE (For "Petit Fours" made on stove)

Ten ounces sugar, ten ounces flour, one-half pound of butter, twenty-four yolks, eight whole eggs, vanilla, citron and one-tenth water.

GENOISE WITH CHOCOLAT

Snow of sixteen whites of eggs, sixteen yolks, eleven ounces sugar, one-half pound almonds (chopped), one-half pound butter, six ounces cocoa, one-half pound flour, vanilla.

BISCUIT AU NOIX- WALNUT CAKES

Twelve yolks, nine whole eggs, one-half pound sugar, one-half pound walnuts, six ounces of lady fingers, six ounces flour, little cinnamon and citron.

BISCUITS AUX NOISETTES (Hazel-nut Cakes)

Twenty-four yolks, snow of twenty-four whites, one and one-half pounds sugar, one and one-half pounds flour, three-fourths pound filberts, vanilla.

BISCUIT BERLINOIS (Berlin Cakes)

Six ounces of filberts, three ounces flour, ten ounces sugar, snow of twelve whites of eggs; form shell like.

COMPOSITIONS FOR BUTTER CREAMS

CREME A LA VAPEUR (Steam Creams)

One quart syrup of thirty degrees; let boil up with eight yolks and beat until it becomes a compact mass. In order to obtain butter



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creams fine and light the quantity of butter is mixed with steam creams instead of powdered sugar or burnt sugar (caramel).

CREME AU BEURRE AU SUCRE CUIT

(Butter creams with burnt sugar)

One and one-half pounds of sugar cooked with one stick of vanilla to caramel; add one pound of butter, work well; six egg yolks, or if you wish to, use steam cream in place of eggs which is more economical.

CREME AU BEURRE AVEC SUCRE EN POUDRE

(Butter Cream with Powdered Sugar)

The same quantity of butter and powdered sugar; add a little pastry cream or steam cream.

LES CREMES POUR PETIT FOURS GLACES

Creams for glazed or frosted "Petit Fours"

Creme Parisienne (Parisian Cream)

Two pounds of chocolat, one pint double cream; work over fire until boiling. Pat and finish like butter cream in order to get same compact. It is not necessary to add butter, but only to obtain a finer taste and a light cream; add only half amount of butter.

CREMES AU BEURRE, NOIX, NOISETTES, AMANDES

(Butter creams with nuts, filberts or almonds; a rich composition)

Two pounds of sugar, one pint cream; cook until caramel; add about six ounces of nuts crushed fine; mix with a little water and one pound of butter.

If these creams are desired less rich, take simply a butter-cream and add chopped nuts.

CREME ROCOCO

Take a little more than one-half pint of cream, two ounces of cocoa, two ounces sugar; cook; add four ounces butter, some vanilla.



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COMPOSITION POUR PETIT FOURS GLACE NO. 1

COQUILLES de BISCUIT (Biscuits, shell moulds)

Sixteen ounces of almond paste; three and a half ounces of sugar, three and one-half ounces of flour, snow of nine whites of eggs; form in pleasing shapes, oval, long, round, etc. Mount on paper and bake on boards or flat pans.

SHELL MOULDS HARD

Twenty ounces of almond paste, five and one-half ounces of sugar, five and one-half of biscuit, four ounces flour, snow of seventeen whites; bake as above on paper, on boards or pan.

PATIENCE (Hard)

Snow of six whites, six ounces of sugar, four ounces of flour; mount on waxed board; let dry well and bake in moderate oven.

BISCUITS AUX AMANDS BLANCHES

(White Almond Biscuits)

Sixteen ounces of almond paste, three ounces of sugar, four ounces flour, snow of fifteen whites, mount in long strips of one-fourth inch thickness the whole length of pan. When baked cut in desirable forms.

COMPOSITION OF "PETIT FOURS" NO. 2

BISCUIT AUX AMANDES DES CHOCOLAT

(Almond cakes with chocolate)

Six ounces of almond paste, two ounces of sugar, two ounces of flour, two ounces of cocoa powder, snow of whites of six eggs; bake like precedent.

INDIENS (Indians)

Three ounces of sugar, four yolks of eggs, snow of eight whites, five ounces flour; drop of water and mount in half round shapes, balls, etc.

GIRMONDEZ

Three ounces sugar worked with three yolks, four ounces of cornstarch, snow of six eggs; mount any desirable form; sprinkle fine chopped almonds over top and bake in hot oven.



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MERINGUES IN CHOCOLAT

Twelve ounces of sugar, three-fourths of cocoa, snow of seven whites; mount on waxed paper before putting on pans.

COMPOSITION OF "PETIT FOURS" NO. 3

BISCUIT ORDINAIRE (Ordinary Petit Fours)

Six and one-half ounces of sugar, six and one-half ounces of flour, snow of fifteen whites, fifteen yolks.

FEUILLES POUR DOBOSH (Leaves for Dobosh)

Three and one-half ounces sugar, four yolks, one-fifth pint of cream, snow of four whites, three ounces of flour, lemon; mount in thin layers and bake on waxed paper.

BISCUIT AUX AMANDES SANS FARINE

(Almond cakes without flour)

Three and one-half ounces sugar, three and one-half ounces of almond powder, ten yolks, five whites, two whole eggs, lemon.

BISCUIT AU CHOCOLAT (Chocolat petit fours)

One pound sugar, eight and one-half ounces of almond powder, twenty yolks, snow of fourteen whites, three ounces butter, one-half pound cocoa.

SOUFFLE AUX NOISETTE (Filbert Souffles)

Nine ounces of sugar, four ounces of roasted filberts, two ounces of almonds, snow of ten whites, vanilla; mount in paper cases.

COMPOSITION OF "PETIT FOURS" NO. 4

BISCUIT AUX MARRONS (Petit fours with chestnuts)

Nineteen ounces of puree of chestnuts, four and one-half ounces butter, four and one-half ounces of biscuit, four ounces almond powder, snow of fifteen whites, one-half pint cream, lemon, vanilla.



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BISCUIT AUX NOIX (Petit fours with walnuts)

Twelve ounces of sugar, five and one-half ounces of biscuit, seven ounces of walnuts, four and one-half ounces pounded almonds, eighteen whole eggs; pound the nuts and almonds very fine and work the whole until frothy.

COGNILLES FOURS GLACES (Gourmand)

Shells for frosted petit fours; epicurean. Fifteen ounces of sugar, seventeen ounces of cornstarch, snow of thirty whites, twelve yolks.

FRAGILITES (Fragility)

One-half pound of almond powder, one pound of sugar, ten whites of eggs; bake in medium oven.

CREME GOURMANDE (Epicurean Creams)

Twenty ounces sucre, four and one-half ounces cornstarch, twenty-one yolks, three pints milk, one stick vanilla; cook like pastry cream; mount ten whites with four and one-half ounces of sugar, one-half pint of thirty degrees syrup; beat over fire like hot meringues, mix with the cream and finally add twenty-three ounces of butter; be careful not to mix too much after butter has been added.

MERINGUES (Hot meringues)

For every ten whites (snow of), one pound sugar mounted on fire, beat cold. For usage of white kisses or chocolat add three-fourths pound of chopped walnuts and four ounces chocolat, two and one-half ounces cocoa.

GLAZED FOURS WITH GREEN FROSTING-PISTACHE

GENOISE OR GENOA CAKE

Mix in a basin, one-half pound sugar, grated peel of one lemon, four eggs, one-half pound sifted flour, small pinch of salt; melt one-half pound of butter, pour into paste and mix thoroughly with a wooden spoon. Put in a buttered oblong mould and bake for three-fourths of an hour; turn it out and let cool.



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BISCUIT PASTE

Beat ten eggs firm and smooth and add gradually one pound of sifted powdered sugar; grate peel of one lemon and beat the mixture very hard; then take one-half pound of potato flour or fine wheat flour and stir it in lightly and slowly. It must be baked immediately. Have a very thin tin ready to bake. No other cakes require so much care in baking; have the oven even and very hot top and bottom; sprinkle with grated loaf sugar before putting in the oven.

BISCUIT OR LADY FINGERS

Rub one-half pound of butter into three pounds of flour previously mixed with one-half pound of castor sugar and about thirty drops of essence of lemon. Mix all ingredients with milk, to a firm dough and put this in a cloth for a half hour to settle before using. At the end of the half hour beat with rolling pin until smooth, then roll out thin and place on an oiled baking sheet in a hot oven until light brown.

LE SIAMOIS (Siamese)

Two pomponet shells filled with cream.

BOHEMIENNE CARACAS (Bohemian)

Two shells, oval shaped, made of Berlin paste filled with cream of chestnuts with maraschino.

LA MARSEILLAIS

Made of chocolat biscuit filled with chocolat cream of butter; decorated with half almond.

JEANNE

Two shells of Berlin paste filled with cream of butter; vanilla flavored with fine chopped pistache, decorated with one-half maraschino cherry and angelicas.

COLOMBINE

On a chestnut foundation mount a pyramid shape of strawberry cream of butter, cut in center with a heated knife and decorate with chocolat frosting.



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LA CANCELAISE

On a chestnut foundation mount chopped candied fruit soaked in kirsch; glaze with transparent frosting very hot.

JUMELLE

Two shells made of biscuit filled with pistache cream of butter with rum, decorated with vermicelli roses made of almond paste.

ALICANTE

Two shells of pomponet paste, filled with Curacao cream of butter; decorate with a half pistache.

IMPERATOR

Boat shaped; made of sugar paste filled with apple puree; Arak flavored; decorated with half cherry and angelica.

LE PRALIN

Two layers of chocolat biscuit filled with chocolat, praline cream of butter; decorated with candied rose petals.

SYPHILDE

Two layers of Genoise clover leaf shaped, filled with almond cream of butter; decorate with royal glaze.

LE CROISOANT (Half Moon)

Two layers of Genoise with strawberry cream of butter filling maraschino flavored; decorated with chopped pistache.

NESSSELRODE

Two layers of chestnut biscuit, filled with kirsch cream; decorate with chopped pistache.

LE BOMBON

Moulds made of sugar paste, mount with cream of coffee and decorate with strips of white frosting.



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MONTELMAR

On pomponet foundation mount nut-nougatine honey with fine threads of orange peels and a drop of rum.

LE LOMBARDE

Two round shells filled with walnut cream of butter, decorate with a half sugar covered walnut.

FATMA

Moulds of sugar paste filled with chopped glazed chestnuts and vanilla glazing.

FOURS WITH COFFEE GLAZING OR FROSTING

BLONDINE

Two layers of Genoise stuffed with chestnut cream of butter; maraschino flavor, white frosting.

L'INDIENNE

Two shells of meringue filled with cream of caracao with rum, rolled in cocoa-powder.

PALESTINE

Two shells of biscuit filled with pastry cream, rolled in almond paste and cocoa powder.

BASCAISE

Two layers of chestnut biscuit filled with coffee cream of butter, place a layer of Nonzatine on top.

PIERROT

On a pomponet foundation mount in a cone shape, coffee cream of butter glazed with coffee frosting.

NARCISSE

Two shells in pomponet filled with praline cream; decorate with hazelnut and angelica.



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ROUSSOTTE

Two layers of Genoise dipped in coffee syrup, filled with coffee cream of butter; decorate with a half candied walnut.

LE DE (Dice)

Two square layers of almond Genoise the size of a half dice each filled with praline cream of butter; decorate with roasted hazelnuts.

L'AUREOL

On round chocolat biscuit foundation cream of caramel; decorate with hazelnut and glaze.

NINETTE

On a Genoise foundation, mount a Parisian cream of butter and decorate with coffee glazing.

FOURS WITH COFFEE GLAZING OR FROSTING

L'ONDINE

Pomponet shells filled with coffee cream of butter; glaze with coffee frosting.

PARISIENNE

Two layers of chocolat almond paste, filled with Parisian cream; decorate with quartered roasted almonds.

L'ARLESICENNE

Two hard shells of almond paste, filled with caramel cream; decorate with squares of pineapple.

FOURS GLAZED WITH WATER GLAZING OR FROSTING

LA FRANCAISE

Two layers of raspberry biscuit, filled with Tutti Fruitti soaked in rum.

ROSSINI

Two layers of chocolat biscuit, hazelnut cream, chocolat glazed. Decorate with almond paste and rose petals.

GLAND (Acorn—Acorn Shape)

On Genoise foundation a shell of meringue filled with pistache cream, green glazing the bottom of acorn rolled in cocoa powder.



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TRIANON

Clover leaf shape made of two layers of chestnut biscuit, chocolate frosting and decorate with chopped pistache.

CAPORAL

Square moulds made of sugar paste garnished with four ounces almonds, four ounces sugar, one and a half ounces melted butter, two ounces of flour, two whole eggs, beat whole to froth and flavor with lemon, garnish with a cross of sugar paste.

ABBERGUIRAS (Shell Shape)

Grind four ounces almonds, four ounces sugar, well beaten with one egg. Mount in round shapes on paper. Sprinkle almonds over and stick shells together with marmalade.

MARGUERITTE

Grind three and a half ounces of almonds, three and a half of filberts (roasted), sugar beaten with four whites of eggs. Form little balls with this composition and flatten out lightly. Sprinkle chopped almonds on top with a hazelnut as garniture.

MILLE FRUITS (One Thousand Fruits)

Moulds of sugar paste filled with candied fruits, soaked in rum, rose water glazing.

FLEURETTE

Grind four ounces almonds in with whites of eggs, four ounces of orange perfumed sugar and rum; dish up in paper cases with a piece of almond on top.

FIGARO

Dissolve eight ounces flour, four ounces butter, little cream, pinch of salt, three and a half ounces sugar. Make a firm paste cut in sticks, and glaze praline.

LOLOTES

Mix whites of eggs with three and a half ounces of chopped almonds, five ounces of sugar, two well beaten eggs, pinch of flour, a handful of raisins soaked in rum, one and a half ounces of melted



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butter; put in moulds, sprinkle with chopped almonds, sugar lightly and glaze with apricot frosting.

MARTHA

Moulds of leaf pastry, garnish with following cream: eight ounces of sugar, six yolks of eggs, little milk and flour, two ounces of ground filberts. Garnish with Filbert-Powder.

DORA ON BEBES

Grind seven ounces of roasted filberts, eight ounces of sugar, two ounces of flour, one and a half ounces melted butter, seven well beaten whites of eggs; put on waxed papers on a pastry pan, and cut out round pieces. Fill with praline cream of butter.

MIGNONETTE

Eight ounces almonds, eight ounces sugar, beat and mix well with whites of eggs until firm, flavor of orange. Make small balls, flatten out; garnish with a golden frosting.

FRITS

Take two ounces chopped almonds, two ounces of sugar, work well with two eggs, one and a half ounces of melted butter, pinch of flour and little kirsch. Drop in round moulds, glaze with rose glazing and cherry in center.

ROTHOMAZO

Firm marmalade of apples, roll in leaf paste, chopped almonds; sprinkled over the top and cut in lozenges.

BISCUIT CAISSE

Crush twelve ounces of almonds, twenty ounces of fine vanilla sugar, ten well beaten whites of eggs; cook in small moulds strongly sugared.

PETITS BLOCS

Crush three and a half ounces of almonds, three and a half ounces of sugar, one and a half whites of eggs well beaten, three-quarters of an ounce melted butter, vanilla, long moulds glazed with sugar frosting.

Emile Bailly.



THEIR SPECIAL DESSERTS



ASSORTED DESSERTS



LUCIEN RAYMOND
CHEF DE CUISINE
HOTEL CONGRESS
AND ANNEX
Chicago, Ill.

Prior to coming to this country, Mr. Raymond was at the Ritz Hotel in Paris, the Ritz Hotel in London, and the Trianon Palace at Versailles, France. On coming to this country he was at the famous Ritz-Carlton, New York.

POIRE MARY GARDEN (Pears, Mary Garden)

Dress pears on a canape of vanilla ice cream and cover pears with a strawberry mousse and fine chopped almonds.

PECHES GLACES WILHELMINE (Frozen Peaches Wilhelmine)

Peaches on a canape of tangerine water ice, covered with a praline and velvet of spun sugar.

L. Raymond



LOUIS PFAFF
CHEF DE CUISINE
NEW WILLARD
HOTEL

Washington, D. C.

Mr. Pfaff was formerly at the following prominent New York City hotels. The St. Denis, The Union Square, The Albemarle, The Vendome, The New Amsterdam; also at the Royal Moskoko at Ontario, Canada.

PARFAIT NAPOLEON

Ice cream in three different colors—vanilla, strawberry and pistache, with whipped cream on top. Serve in glass.

Louis Pfaff



WORLD FAMOUS CHEFS



JEAN JUILLARD

CHEF DE CUISINE

HOTEL ADOLPHUS

Dallas, Tex

Mr. Juillard was formerly at Cafe Anglais, Paris; Hotel Hermitage, Monte Carlo; Hotel d'Angleterre, Venice; Savoy Hotel and Princess Restaurant, London; the Plaza, Belmont and Astor Hotels, New York City; Hotel La Salle, Rector's Cafe and University Club, Chicago.

J. Juillard



CHAS. GROLIMUND

CHEF DE CUISINE

WASHINGTON

HOTEL

Seattle, Wash.

Put together in a bowl, three cups of strawberries, three-quarters of a cup of sugar, one-third of a cup of Maraschino di Zara. Stew above on the fire for two minutes. When cooled off, put in champagne cups. For decoration use one cup of whipped cream, mixed with a third cup of sugar, and flavored with one-third cup of strawberry juice.

Mr. Grolimund was formerly at the Grand Hotel Neues Stahlbad, St. Moritz-Bad; Grand Hotel Brussels, Brussels; Grand Hotel Quirinal, Rome; Grand Hotel Anatre Nation, Barcelona, Restaurant Delmonico, New York and the St. Francis, San Francisco.

Charles Grolimund



THEIR SPECIAL DESSERTS



CHAS. A. FREY
CHEF
HOTEL
ALEXANDRIA
Los Angeles, Cal.

Mr. Frey was first at the Hotel von Konig von England in Munster; later at the Dom Hotel, Cologne; Continental Hotel, Paris; with the North German Lloyd and Hamburg-American Steamship Lines and Hotel Bellevue-Stratford, Philadelphia.

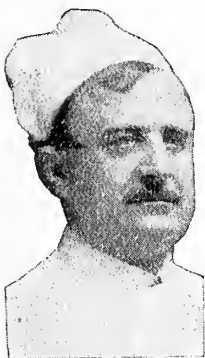
STRAWBERRY MOUSSE

Whip one pint of heavy cream to a froth. Add two and a half ounces of powdered sugar. Dissolve three-quarters of an ounce of gelatine in a little warm water and strain it to the cream, beating the same rapidly. Then add one-quarter pint crushed strawberries. Fill the moulds and set in shaved ice with salt until it commences to freeze. Then dip the moulds in warm water and remove the contents on a cold dish. Decorate with whipped cream and fresh strawberries.

Charles A. Frey



WORLD FAMOUS CHEFS



ADRIAN DELVAUX
CHEF DE CUISINE
HOTEL BALTIMORE
Kansas City, Mo.

Mr. Delvaux started in at the Grand Hotel in Rheims, France, and thence to the Bristol Hotel in Paris. In this country, at the Chicago Club, Hotel Congress and Annex, Chicago and at the Auditorium Hotel, Chicago. He has been at the Hotel Baltimore for five years, where he has made the Baltimore famous for its cuisine.

PUDDING A LA CASTANER

Have ready greased moulds, ornament the bottom with chopped cherries and angelique in lines green and red. Cut lady fingers the size of depth of moulds. Suffuse them with curacao; put them around the moulds one-half inch apart; then cook four ounces Farina with one quart of milk. When ready mix a pinch of salt, lemon, six eggs, four ounces of sugar and half a pint apricot pulp, and fill up the moulds. Serve with strawberry sauce flavored with a little brandy.

GLACE A L'HARNAISE

Six yolks of eggs, four ounces sugar, one pint whipped cream, two ounces chopped macaroons, half a pint chopped pineapple, a quarter pint fresh strawberries, one gill maraschino. Put the yolks in a basin, add the sugar and beat to a sponge; then add the cream and continue to stir over the fire until nearly boiling; strain when cold; freeze. When nearly done mix in the chopped macaroons, strawberries and pineapple. When ready, mix the maraschino and whipped cream and freeze some more.

Adelvaux



THEIR SPECIAL DESSERTS



BAVAROIS AUX FRAISES

(Bavarian Cream with Strawberries)

Break four yolks of eggs in casserole, two whole eggs well beaten; add boiled milk, sugar, vanilla flavored. Put on stove until thickens slightly; add few leaves of gelatine. Add crushed strawberries and put on ice in moulds before serving.



GERARD
EMBREGTS
CHEF DE CUISINE
CHATEAU
FRONTENAC
Quebec, Canada

Prior to coming to America, Mr. Embregts was at the Maison-LeClerc, in Belgium; and the Hotel St. Antoine; the Tavern Renjeaux, in Belgium, the Grand Hotel de L'Empereur at Ostend, Holland, the Berkeley Hotel, Hyde Park Court Club, also at the Embassy de Russe, London.

G. Embregts



JOHN CHIAPPANO
CHEF DE CUISINE
AUDITORIUM
HOTEL
Chicago, Ill.

Preserved peaches, stuffed with Hazelnut Ice Cream. Serve on sponge cake with wine jelly.

PEACHES A LA TORINESE

John Chiappano

Mr. Chiappano has been with some of the finest Hotels in this country and Europe.



WORLD FAMOUS CHEFS



ERNEST
OTZENBERGER
CHEF DE CUISINE
HOTEL DENNIS
Atlantic City, N.J.

Mr. Otzenberger was
formerly Chef for G.
W. Vanderbilt in Paris,
London and New York.

MOUSSE A LA VANDERBILT

Strawberries, raspberries, apricots, peaches, pineapple, etc., to be used. A quart of cream must be whipped till very light. Drain it on a sieve and then transfer it to a bowl. Add a pound of pineapple puree and one pound of sugar, mixing both together with a little vanilla and a gill of kirsch. Whip the preparation in a thin basin on ice for ten minutes to have the cream and pulp assimilate well together. Coat the inside of a high dome mould with virgin strawberry cream; fill the center quite full with the preparation and close the mould. Pack in ice for one hour for each quart. Serve in mould on a napkin, with small iced cakes.

PUDDING A LA ROMANOFF

Mix in a vessel one pint of apricot pulp, five ounces sugar, one gill almond milk, and a half gill of kirschwasser. Bring it to twenty-two degrees, then strain through a sieve and freeze. Mix in as much whipped cream. Have a three pint pudding mould packed in ice. Coat the inside with strawberry ice cream, and fill it in layers, composed of the above prepared cream. Between each layer, arrange a macedoine of fresh fruits, macerated in kirsch and some biscuits soaked in maraschino. Let the last layer be ice cream. Pack and freeze for one hour and a half; unmould and serve with a separate sauce made of strawberry ice cream, mixing a little kirsch and whipped cream.

Ernest Otzenberger



THEIR SPECIAL DESSERTS



SOUFFLE AUX AVELINES

(Souffle of Filberts)

Melt two and a half ounces butter, add one ounce flour, let cook an instant. Add half a pint vanilla flavored milk, thicken with four yolks of eggs. Take off fire and add three ounces powdered roasted hazelnuts; finish with five well beaten whites of eggs; mix the whole and put in souffle mould; sprinkle a few shredded hazelnuts on top and let bake in medium oven for fifteen to eighteen minutes and serve immediately.



HENRI BERGER
CHEF DE CUISINE
FRANKFURTER-
HOF

Frankfurt,

A. M. Germany

Mr. Berger has been with the following hotels: Hotel Chatham, Paris; the Hermitage at Monte Carlo, France; the Grand Hotel des Thermes, Salsomaggiore, Italy; the famous Hotel Ritz, Paris, prior to coming to the Frankfurter-hof.

PECHES CARUSO (Peaches Caruso)

Take four large peaches, cook in syrup and when cooked, let get cold. Take out pits and fill with pistache ice cream. Close peaches up again; cover with cream chantilly in giving them a cone shape. Sprinkle finely chopped pistache over top. Put in the ice box for one hour and serve on canopies of sponge cake.

Henri Berger



WORLD FAMOUS CHEFS



HENRI BOUTROUE
CHEF DE CUISINE
HOTEL
SHELBOURNE
Dublin, Ireland

Mr. BOUTROUE was formerly with the Clifton Down Hotel at Bristol, England, the Queen's Hotel at Leeds, England, the Savoy Hotel in London; the Laugham, London, also the Hotel Metropole, London.

CHARLOTTE SOUFFLE

Take a charlotte mould, garnish the interior with lady fingers cut to fit mould. Butter both mould and lady fingers. Put in center a paste of a souffle praline; poach for about forty minutes. Serve with sauce sabayon or kirsch.

SOUFFLE PRALINE

One-half ounce butter, one-half ounce sugar, one-half ounce flour. Work the whole together and add one-half pint boiling milk. Let it stand a bit on the stove. Add three yolks of eggs and soon after three whites of eggs mounted.

BOMBE TOGO

Vanilla ice cream, powdered macaroons and candied cherries cut in dice. Serve bombe with garniture or preserved cherries and syrup of same (reduce the latter to half); a little Bar-le-Duc and arrowroot. Put cherries in syrup and let freeze.

Henri BOUTROUE



THEIR SPECIAL DESSERTS



SOUFFLE ROTHCHILD

Three and one-half ounces fine sugar, one ounce flour, three yolks of eggs, one-half pint milk, one-half stick vanilla, a little salt; mix flour, sugar, vanilla and salt with milk and set to boil, then take off stove and add yolks of eggs and strain. When cooled off, mix twenty cherries soaked in kirsch and five well beaten whites of eggs. Butter mould for soufflé and sprinkle powdered sugar over it and fill mould with mixture and let bake in medium oven.



LUCIEN FUSIER

CHEF DE CUISINE

GRAND HOTEL
METROPOLE

Interlaken, Switzerland

Mr. Fusier was formerly at the Shepheard's Hotel at Cairo, the Grand Hotel du Louvre at Menton, France, Hotel Schweizerhof at Interlaken, Switzerland; Tunisia Palace, Tunis; the Yongfraublick Hotel at Interlaken, Switzerland, and at the Cap Hotel, Bordighera, Portugal.

MOUSSE DAME BLANCHE

Proportions; three yolks of eggs, one-half pint syrup twenty-eight degrees, vanilla, one pint of whipped cream. Mix yolks and syrup and strain. Set to cook in a vessel immersed in boiling water; flavor with the vanilla and beat with fork from time to time. When it commences to thicken, and is sufficiently consistent, put into a cold vessel and beat until completely cooled down. It ought to get double its size. Add then the whipped cream, put into a mould and let stand on salted ice one and one-half hours.

Lucien Fusier.



WORLD FAMOUS CHEFS



CHARLES
PIER GIORGI

CHEF DE CUISINE

HOTEL ALCAZAR
St. Augustine, Fla.

Prior to coming to the Hotel Alcazar, Mr. Giorgi was at the Hotel Walton and the Gilsey House, New York City; the Bay Shore House at City Island, N.Y.; the Hollywood Hotel at West End, N.J., and at the Hotel Kittatinny at Delaware Water Gap Pa.

PUDDING-MOUNT BLANC

One pint milk, five eggs, one-half cup flour, one cup powdered sugar. Cook milk with the flour and remove from fire. Add the sugar and the yolks of the eggs and one dash vanilla extract. Beat the whites of the eggs to a froth; butter four pudding moulds; line the bottom and sides with layer cake; pour the whites of eggs into the moulds; add a little French fruit, raisins, currants and one apple finely chopped. Add the mixture, cover with buttered paper and bake for half an hour.

BOMBE-TRIUNQUIR

Prepare four ounces of marrons glace and four ounces of Moustarde De Cremona. Chop very fine. Work into a stiff paste with a little kummel. Line four bombe moulds with water ice, place one layer of strawberry ice cream, place in center of the ice cream one spoonful of the paste. Cover tightly with ice cream and close the mould very tightly. Pack in ice and salt for two hours. When ready to serve, dip

into hot water; remove the mould and serve on a lace doily.

Charles Pier Giorgi



THEIR SPECIAL DESSERTS



OTTO GEUTSCH

CHEF DE CUISINE

HOTEL WINDSOR

Montreal, Que. Canada

Mr. Geutsch has been at some of the finest hotels in France, the Hyde Park, London; Cafe Royal, London and also Delmonico's London. The famous chef Monsieur Coffier, of the Ritz-Carlton sent him to the Cafe Martin of New York City; later he was at Cafe de la Opera, New York City. While in New York he was awarded five first prizes at the Annual Culinary Exposition and in 1912 received a Medal of Honor by the French Government.

SOUFFLE PALMYRE

Make a vanilla soufflé with lady fingers dipped in curacao and bake in oven for ten minutes. Soufflé is made of one-half pint of milk, one-fourth pound of sugar, two ounces fresh butter, three yolks and four whites of eggs, one ounce Farina; cook milk and sugar, add the Farina mixed with spoonful of cold milk for two minutes and complete mixture off the stove with butter and egg very firmly beaten.

PEACHES POLE DU NORD

(Peaches North Pole)

Poach four nice peaches in vanilla syrup and peel them. Let cool off in the syrup over ice. Dish up on timbal on layer of vanilla ice cream and pour the following sauce over:

One-fourth pint of whipped cream mixed with a glass of curacao and a little double cream and serve with a little petit fours.

O. Geutsch,



WORLD FAMOUS CHEFS



JULES DAUVILLER

CHEF DE CUISINE
PALACE HOTEL
San Francisco, Cal.

Mr. Dauviller was formerly the \$10,000 a year dictator of the cuisine in the home of Mr. and Mrs. Harry Payne Whitney in New York. The Whitneys got him from the Grand Hotel in Paris. He served his apprenticeship in the Cafe de la Paix at Marguery and the Hotel Chabot at the French Capital, before taking responsible positions with the Hotel Riveria at Nice, Italy and the Grand Hotel at Paris. He succeeded to the position of Chef at the Palace in San Francisco upon the resignation of Mr. Ernest Arbogast.

MERINGUES PANACHEES

Four whites of eggs, well beaten, one-half pound powdered sugar; put in pastry bag and form on piece of paper which rests on a sugar covered pan. Glaze with powdered sugar, and bake in moderate oven. Garnish or fill with vanilla, coffee or chocolate ice cream, assorted and serve on a napkin.

MOUSSE AUX FRAISES ROMANOFF

Take two baskets of nice strawberries, select the best ones and put aside in bowl with powdered sugar. Take one glass of kummel, one glass kirsch, a little grated orange peel and let stand on ice for one hour. Pass rest of berries through strainer and add to this one-half pound fine sugar and few drops of lemon juice, one pint whipped cream, very firm, add then the strained puree of strawberries. Place the whole berries prepared, in a champagne glass with some of the juice and fill rest of glass with the crushed berry preparation, and let stand in ice box for one hour. Serve with few candied violets on top.

J. Dauviller



THEIR SPECIAL DESSERTS



JULES KOHLER

**CHEF DE CUISINE
HOTEL ADLON
Berlin, Germany**

Monsieur Jules Kohler came to the Adlon from the most elegant and famous Restaurant in Paris, the "Cafe de Paris."

POUDING ADLONIA

(Adlonia Pudding)

Seventy-five grains or about one ounce fine semoline, one pint milk, vanilla flavored, half ounce powdered sugar, three yolks of eggs, also whites of three eggs, well beaten, Macedoine of fruits, two peeled and quartered oranges, one-quarter pineapple, two ounces white raisins, five apricots, one pear. Boil milk and sugar and pour semoline into it. Stir and let boil four or five minutes; take off of stove and let cool; add the yolks and firmly beaten whites of eggs. Butter and sprinkle with sugar a pudding mould and let cook by setting mould in a vessel with water. When cooked take out of mould, turn on a round platter and garnish with five half apricots and slices of oranges. Put around it a garniture of macedoine of fruits as before mentioned and serve with a hot apricot syrup sauce, maraschino flavored.

SURPRISE DES CHARTREUX

One-third pint of double cream, same quantity of whipped cream, one and a quarter ounces cake crumbs, one-fifth pint of chartreuse four leaves of gelatine. Heat double cream, add soaked gelatine and let cool. Then add whipped cream and cake crumbs and pour over the chartreuse. Place mould on round platter and put in cool place. Take off mould and garnish pudding with strawberries which have been soaked in chartreuse and sucre. Pour sucre Adlon over sauce as in Pears Elsa.

POIRE ELSA (Pears Elsa)

Border of rice—one ounce Carolina rice, one pint vanilla flavored milk, one ounce sugar, half pint whipped cream, four leaves gelatine.

SAUCE ADLON

One-half pint English cream, a quarter pint curacao, a half pint whipped cream, mix the whole. English Cream—one pint milk, half



WORLD FAMOUS CHEFS



stick vanilla; half ounce sugar, two yolks of eggs. Let milk and sugar boil, pour over yolks of eggs and let cool while stirring.

For the rice—cook in one quart of water for five minutes, strain and pour into sucred boiling milk. Let boil for twenty minutes; add gelatine and let cool; then add whipped cream and put into medium sized moulds. Put layer cake on bottom of mould and let stand in cool place. Garnish center with oranges, soaked in Curacao, and garnish with two pears quartered and cooked in syrup and sprinkle with chopped pistache and serve.



EMILE
BURGERMEISTER
CHEF DE CUISINE
HOTEL FAIRMONT
San Francisco, Cal.

Mr. Burgermeister was assistant to Mr. Emile Bailly, the well known Chef of the St. Regis, New York City, and worked with him at the Grand Hotel at Monte Carlo, France; at the Hotel Adlon, Berlin, Germany; the Frankfurter-hof, at Frankfurt, Germany, and the Pavilion Royal at Paris. He worked under Wm. A. Escoffier at the famous Ritz-Carlton Hotel in London, to learn the wonderful Ritz-Carlton organization.

PINEAPPLE COUPE AU KIRSCH

Preserved pineapple cut in dice not too large, flavored with cup of kirschwasser. Fill up the glass with lemon water ice; whipped cream on top.



THEIR SPECIAL DESSERTS



LOUIS
LESCARBOUREA
CHEF DE CUISINE
FT. PITT HOTEL
Pittsburg, Pa.

Prior to coming to the Fort Pitt Hotel, Mr. Lescarbourea was Chef at the Hotel Marlborough, New York City, and other prominent eastern hotels, and was Entremetier at the famous "Delmonico's Cafe," New York City.

COUPE FAVORITE

Four candied marrons, eight maraschino cherries, four brandy figs and two slices of pineapple. Cut all in squares, perfume them with chartreuse. Place in four coupe glasses, fill up the glasses with fresh peach ice cream; decorate the top with whipped cream; tie a blue ribbon at the stern of the coupes and serve with a plate of small assorted cakes.

Louis Lescarbourea



WALTER JURENZ
CHEF DE CUISINE
HOTEL GALVEZ
Galveston, Tex.

OLD FASHIONED COFFEE PARFAIT

Mix together in a bowl, half and half, chocolate ice cream and whipped cream, and shredded ice. Then fill this into high stem glasses and garnish with whipped cream and cherry on top.

Walter Jurenz

Mr. Jurenz, prior to coming to this country, was with some of the finest hotels in Italy, France and England. He was Chef to Count Waldersee and his staff to China, the Red Lion Hotel at Henley on the Thames, England, Royal Crown Hotel, the Belgravia Hotel, and the Vienna Cafe, London, England. In this country, at Hotel La Salle, Hotel Congress and Annex, Chicago, and the Chicago Yacht Club.



WORLD FAMOUS CHEFS



A. SCHLOETTKE
CHEF DE CUISINE
WESTMINSTER
HOTEL

Dresden, Germany

Mr. Schloettke served his apprenticeship at the Kalms Hotel at Brunswick, Germany. Since then he has served at the Traiteur Ferario, at Dresden, Germany; the Hotel Fahrhaus at Hamburg; the Dom Hotel at Cologne on Rhine; the Hotel Richmond at Geneva, Switzerland, the Hotel St. Croix, the Grand Hotel Bergeus, at Geneva, and the Grand Hotel du Parquis at Vevey, Switzerland.

GELEE A LA VIKTORIA

Compose jelly as follows: half pint of crushed strawberries sweetened, cooked in one-tenth ounce of gelatine, two whites of eggs. Put crushed berries in the soaked gelatine, beat two whites of eggs and juice of one lemon and mix the whole. Cook until it comes to a boil and take off the stove. Pass the jelly through a napkin and color slightly. Coat a timbale with jelly, garnish with lady fingers or slices of cake filled with currant jelly and strawberry jelly; garnish the whole with cake crumbs or slices of lady fingers with red frosting.

A. Schloettke



THEIR SPECIAL DESSERTS



LOUIS THEIN
FORMERLY
CHEF DE CUISINE
HOTEL UTAH

Salt Lake City, Utah.

Mr. Thein has been with some of the best Hotels and Cafes in America.

TUTTI FRUITTI ICE CREAM

Prepare and finish a vanilla ice cream. Chop up very fine six candied cherries, pears, apricots, candied prunes, figs, one ounce angelica, candied marrons; place all these in a bowl, season with a little kirsch, rum, maraschino; mix well. Then add the vanilla ice cream and mix well with a wooden spoon for two minutes. Carefully fill a quart brick ice cream mould with the cream. Cover both sides with lightly buttered paper, then cover it and bury the mould in broken ice and rock salt. Let freeze for one hour, unmould on a cold dish with a folded napkin and send to the table.

BAKED ALASKA

Place three lady fingers on a plate and put ice cream on top. Beat six egg whites until hard. Decorate the tops with same. Place in hot oven for two seconds and serve.

Louis Thein



WORLD FAMOUS CHEFS



G. MILHAU
CHEF DE CUISINE
TAIT-ZINKAND
CAFE

San Francisco, Cal.

Mr. Milhau learned his trade at the Cafe Boudoul at Marseilles, France. Following this he was Chef at the Grand Hotel De la Paix at Florence, Italy., Coming to this country he was at the Union Club, Boston, the Tourraine Hotel, Boston, the Metropolitan Club and at the St. Regis Hotel, New York City. He came west with Mr. Emile Bailly to open the Fairmont Hotel in San Francisco.

BOMBE NELUSKO

Line the mould with pralines ice cream; fill the inside with mousse of chocolate and freeze.

Glace Praline—Vanilla ice cream to which has been added the following: Nine ounces sugar and a sixth pint of water. Cook the sugar to breaking point and add two ounces of browned almonds which have been baked in an oven. Mix well over a fire to give it a golden color. Cool off and chop up very fine; add to ice cream.

MOUSSE OF CHOCOLATE

Mix ten yolks of eggs with half a pint of syrup at twenty-eight degrees; pass through china cap and out to cook in Bain Marie. When the mixture begins to thicken take out of water and set aside to cool; whip up the mixture meanwhile like you would for Genoise cake; add about three-quarters of a quart of whipped cream and mix well.



THEIR SPECIAL DESSERTS



G. R. MEYER
CHEF
RECTOR'S
Chicago, Ill.

With finest hotels in Europe, also the Auditorium, Congress and College Inn, Chicago.

SURPRISE PYRAMID—NAPOLITAINE

Genoise cake is sprinkled with raspberry syrup, cut in shape according to dish. Place in the middle of this foundation a pyramid of French vanilla ice cream three inches in diameter and seven inches high. Along side of this are placed two pyramids of strawberry ice cream, two inches in diameter and six inches high. The three pyramids so formed are covered and decorated with vanilla flavored meringue paste. On top of each is placed a half egg shell also masked and decorated; brown in quick oven. Fill the three egg shells with kirsch and sprinkle some all over the pyramid. Set on fire the last moment before serving.

ALPS GLORY

Pick and prepare three pints of ripe strawberries, crush half, sweeten and add a dash of cinnamon. Let stand for half an hour. Cut six slices of milk bread two-thirds of an inch thick, using only the crumb part of the bread. Cut with a round pastry cutter about two and one-half inches in diameter and cut these rounds in two through their diameter, so as to make twelve half rounds. Butter generously on both sides and fry to a golden color over a slow fire. Place on serving plates, sprinkle with a little powdered sugar and cover with crushed berries. Place a thin layer of whipped cream over this, decorate with the other half of the strawberries which were left whole and ornament around with whipped cream. (The whole berries should be rolled in powdered sugar before using.)

G. R. Meyer.



WORLD FAMOUS CHEFS



GEORGE E. SCHAAF
CHEF DE CUISINE
HOTEL ALBANY
Denver, Colo.

Mr. Schaaf has been connected with several prominent hotels in this country prior to coming to the Albany, and was at one time, Chef at the Minneapolis Club in Minneapolis.

ALMOND FRUIT PUDDING

Put one-third pound butter in a vessel and beat to a cream five egg yolks, one at a time. When frothy, add three ounces peeled and dried almonds that have been rubbed through a fine sieve with three ounces of sugar, three ounces of bread crumbs, four ounces candied fruit in small pieces, then add five well beaten egg whites. Pour this in a small mould, place in sautoir with water to half its height, bake in slow oven for forty minutes. Remove from oven and mould on dish with sauce.

MERINGUE GLACE WITH FRESH FRUITS

Beat very stiff the whites of eight eggs, and add one-half cup powdered sugar, slowly. Have ready four small rounds of plain cake. Place meringue in pastry bag and make border around edge of cake one inch high. Bake in moderate oven about four minutes until a light brown. Now have ready any fresh fruit you may desire; strawberries, if in season, and place in hollow of meringue. When ready to serve, have at hand one-half cup burning brandy in flat dish. Just before serving dessert, distribute brandy over fruit and serve.

Geo. E. Schaaf



THEIR SPECIAL DESSERTS



LUCIEN FUSIER
CHEF DE CUISINE
GRAND HOTEL
METROPOLE

Interlaken, Switzerland

Mr. Fusier was formerly at the Shepheard's Hotel at Cairo, the Grand Hotel du Louvre at Menton, France, Hotel Schweizerhof at Interlaken, Switzerland; Tunisia Palace, Tunis; the Yongfraublick Hotel at Interlaken, Switzerland, and at the Cap Hotel, Bordighera, Portugal.

BOMBE EXCELSIOR

Take a half pint of apricot pulp, strained through a fine sieve; one-fourth pint of water; sugar until it attains twenty degrees and let freeze. Coat the sides of a bombe mould with this mixture and fill interior with a maraschino moss mixed with pieces of macaroons dipped in maraschino. For the mousse: Break four yolks of eggs in a dish, one-fourth pint of twenty-eight degree syrup; mix the whole and thicken in a vessel submerged in another one filled with warm water. Let cool by beating it. Add half pint of whipped cream, one glass of maraschino and the macaroons. Close the mould and let freeze for one and a half hours.

Lucien Fusier.



HENRI
D. FOUILLOUX
CHEF-STEWARD
ST. CHARLES
HOTEL

New Orleans, La.

Mr. Fouilloux served his apprenticeship at the Maison Arnaud of Paris, France. Was later at the Hotel du Rhin, Paris, with Baron de Neaflize at Paris, with Mr. Vayne McVeah—American Ambassador in Rome, with Count Moroni Pecci at Rome, Leo XIII at the Vatican in Rome, Madame Melba in London, for Viscount Bulkley at Beaumaris in North Wales and at the Grand Hotel in Rome. Coming to this country, he was at the Hollenden Hotel, Cleveland.

COUPE ST. CHARLES

Take four coupe glasses, fill halfway with vanilla ice cream, make a hole in center, place few wild strawberries and good port wine. Cover up and fill coupe glasses with pistache ice cream, garnish with whipped cream, sucred and vanilla flavored and place a nice strawberry on top.

H. Fouilloux



WORLD FAMOUS CHEFS



E. C. PERAULT
CHEF DE CUISINE
PLANTERS HOTEL
St. Louis, Mo.

Mr. Perault was born in Lyon, France. On coming to this country was at the Mercantile and University Clubs, St. Louis, Grand Hotel Mackinac, Mackinac, Mich.; the Eastman Hotel, Hot Springs; and the Antlers, Colorado Springs.

SORBET AUX PECHEES

Take one gallon water, three quarts fresh crushed peaches, five pounds sugar, the juice of eight lemons, add one ounce of fine cut peach nuts; this will give the sherbet a delicious flavor; this can be served in one-half orange peel and decorated with peaches.

Edmond Perault

JEAN MILLON

Chef de Cuisine

RITZ-CARLTON HOTEL

NEW YORK CITY

COUPE NERON

(Served in coupe glass)

FIRST. Make a light red wine jelly with a few drops of pine-apple juice and mix in a macedoine of assorted fruits and let stand in ice box.

SECOND. Make a vanilla custard, cook in a one and a half inch deep tin; when cooked cut in round pieces the size of the glass and put on top of jelly.

THREE. Prepare a vanilla meringue, put on top of the custard part and on top of meringue a tiny peach tartlet.

FOURTH. Glaze your meringue and pour a little warm rum into tartlet and light up before serving and serve while burning.

Wiley



THEIR SPECIAL DESSERTS



NESSELRODE PUDDING

Take one pound of chestnuts, blanch and remove the brown skin; put on the fire in a thin syrup to cover the nuts and stew slowly until soft; put in a mortar and pound to a smooth paste adding one pint of cream and a wine glass of maraschino, add some vanilla flavor, cool and freeze.

Take six ounces of Sultanas, three ounces of cherries and two ounces of sliced and browned almonds, simmer in a little wine sauce till soft; let cool add the fruit to the frozen cream and incorporate one-half pint of whipped cream. Fill into pudding form and pack in ice for three hours and serve with whipped cream.



JOHN BICOCHI
CHEF DE CUISINE
HOTEL PIEDMONT
Atlanta, Ga.

Mr. Bicochi learned the business under his father who was Chef for Count Bianchette of Italy. Was at Hotel Continental, Rome; the Bristol, Paris; and the Knickerbocker and Marie Antoinette, New York City.

BAVAROISE EN BELLEVUE

Line the mould with clear wine jelly; decorate the bottom with a star or any other fancy design of Angelica and cherries. Fasten the fruit to the sides by dipping in some jelly. When the lining is set fill with the following Bavarian cream:

One-half pint of plain cream, one-half pint of double cream, the yolk of five eggs, four ounces sugar, one ounce of leaf gelatine and vanilla flavor.

Soak the gelatine in a little cold water; beat the double cream firm and let drain on a sieve. Put the yolks, sugar and plain cream on the fire, stir until it thickens but do not let boil. Take off, stir in the gelatine; strain and add the flavor. Stir on ice until it begins to set then mix with the whipped cream. Fill into the cold form and set on ice until wanted.

John Bicochi



WORLD FAMOUS CHEFS



VICTOR HIRTZLER

CHEF DE CUISINE
HOTEL

ST. FRANCIS

San Francisco, Cal.

Mr. Hirtzler was born in Strasbourg, Alsace, Germany, and learned his profession under Emile Feypell in Strasbourg who is considered one of the finest Chefs in France. Mr. Hirtzler has been in the best hotels in France and Germany. Coming to the United States he started in at the Old Brunswick in New York City, and then at the Waldorf Astoria, New York City, then at Sherry's famous Cafe, New York City. He came to San Francisco to open the Hotel St. Francis in 1904.

BISCUIT GLACE ST. FRANCIS

Four yolks of eggs, two ounces sugar,
One-fourth vanilla beans or essence,
One pint whipped cream.

Mix the sugar with the yolks and vanilla and cook for a few minutes, moving all the time with a whip. Take off the stove and beat until cold, then add the whipped cream. Fill up some fancy paper boxes and freeze. When frozen, decorate the top with strawberry and pistache ice cream and serve.





THEIR SPECIAL DESSERTS



JOSEPH
P. CAMPAZZI
CHEF DE CUISINE
ROYAL POINCIANA
Palm Beach, Fla.

Mr. Campazzi was at the Brazilian Court, three years; at the Ponce de Leon, St. Augustine, Fla.; The Breakers, Palm Beach, Fla.; United States Receiving Ship Colorado; Chef to Governor S. J. Tilden, and other important posts as chef.

COMPOTE OF PEACHES A LA VAN DYKE

Boil two quarts of milk, wash two cups of the best rice and add to the milk. Add one cup of sugar and the skin of one orange. Cover and cook slowly for thirty minutes. When rice is cooked remove the orange skin and add one teaspoonful of vanilla flavoring.

Take one can of the best California peaches, and drain part of the syrup into a small saucepan. Put the peaches aside and keep hot. Add to the syrup one small glass of sherry and two tablespoonfuls of sugar. Thicken with peach marmalade or a little corn starch diluted with sherry. Reduce this syrup until it is very thick. Then add two tablespoonfuls of Char treuse verte. Keep warm.

Chop quite fine a very small quantity of candied fruit, viz.: angelica, citron, cherry, almond, etc. While chopping add a little granulated sugar to keep fruit from sticking together. Keep in a saucer ready to use.

Prepare a thick cream for decoration. Put the following ingredients in a small sauce pan:

Two cups of milk, one dessertspoonful of cornstarch, one dessertspoonful of flour, one teaspoonful of butter, two tablespoonfuls of sugar, one egg yolk, one teaspoonful of vanilla, one drop of green coloring (color should be light green).

Beat this mixture with a small egg whip. Then place on a slow fire, and beat constantly until it comes to a boil. Keep warm until ready to use.

Put the rice in a hot round or oval dish. Place the halves of the peaches on the rice. In the center of each half peach put a little currant jelly, and place a blanched almond on the jelly to imitate the



WORLD FAMOUS CHEFS



pit. Press the cream through a pastry bag with a star-shaped douille and decorate the rice according to taste. Scatter the candied fruit over the rice and the cream decoration. Pour a little sauce around dish and serve the rest separate. Serve hot.

Joseph P. Compagni

PONCIRE PRINTANIERE

Two poncire split in two. Take out the interior. Then prepare the following fruits: Apple, pineapple, pear, grape and the inside part of the poncire. Cut all in dices. Mix with one spoon of maraschino, one teaspoon kirsch, a little powdered sugar, stuff the empty poncire with the fruit compote. Decorate to your taste with strawberry, cherries or any kind of fruit of red color. Serve in cup glass on ice.



EMILE BAILLY,

CHEF DE CUISINE

HOTEL ST. REGIS

New York City, N.Y.

Mr. Bailly prior to coming to this country served in the very best hotels in Europe. He left the Grand Hotel of Monte Carlo, France ten years ago, to come to New York and open the St. Regis.

CREAM GLACE BONNE MAMA

Whip very firm three-quarters of a pint of double cream, then four ounces of powdered sugar with vanilla. Four macaroons in crumbs, soak in kirsch and maraschino, also four chestnuts glazed and have all these ingredients well mixed. Take a one pint ice cream bomb mould and fill with the above mentioned mixture and let freeze for an hour and a half. Dip the mould in warm water and turn the ice cream

out of the mould on a dish with a napkin and decorate with maraschino cherries and the rest of the whipped cream and serve.

Emile Bailly

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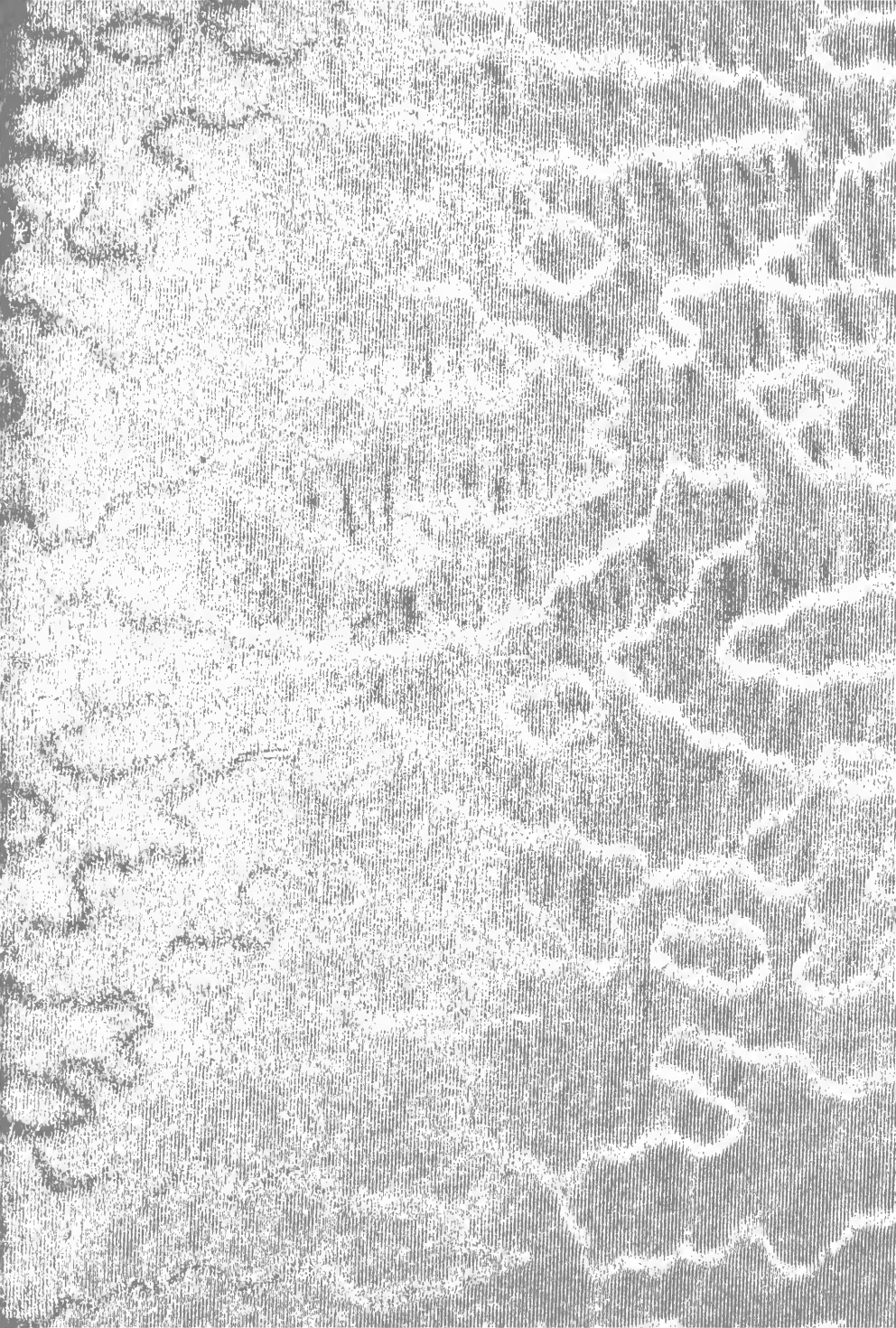
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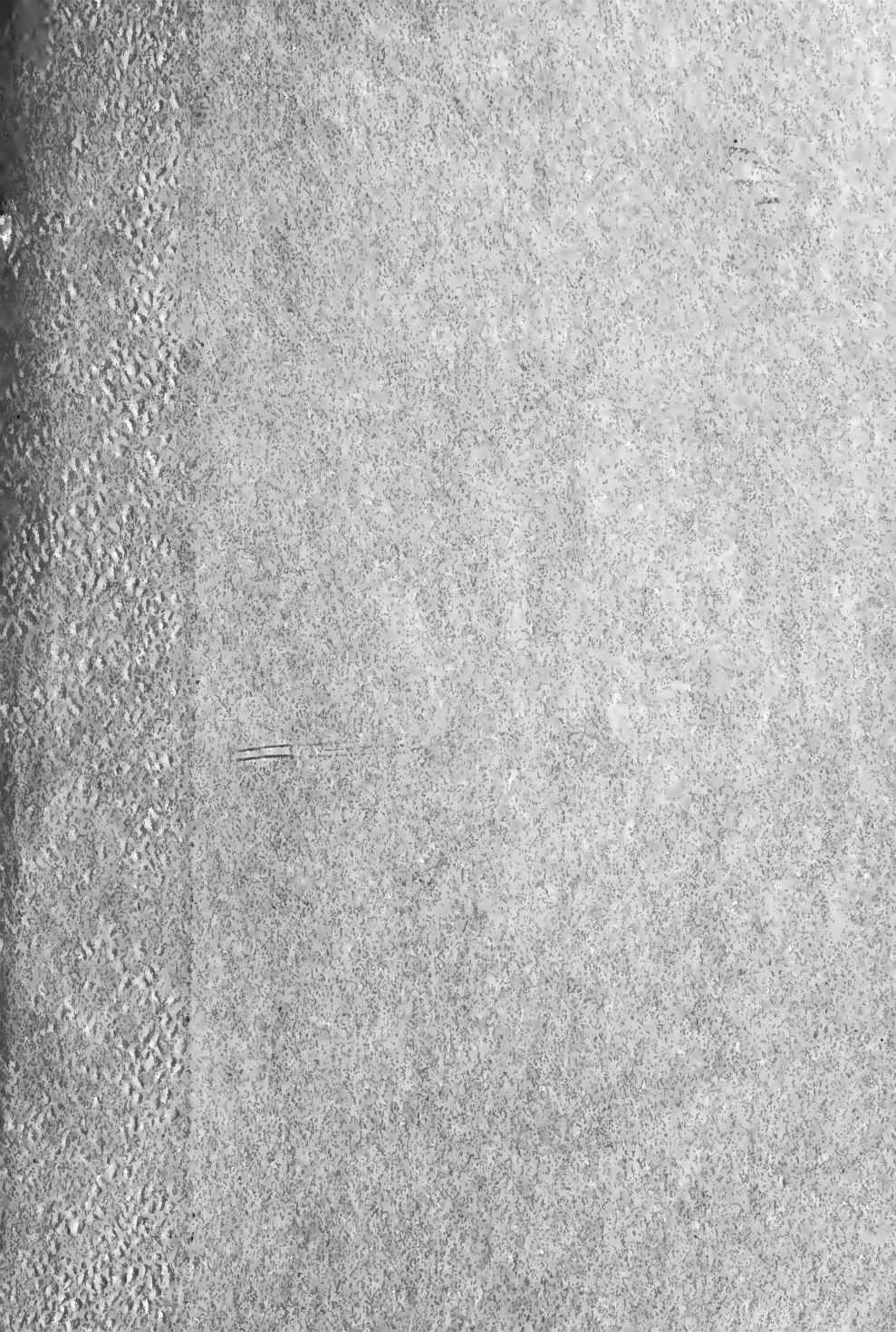
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